**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-032**

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| **Council Recommendation:** | Accepted as  Submitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Manufacturer cooking instructions and disclosures

**Recommended Solution: The Conference recommends...:**

A letter be sent to FDA requesting that the Food Code address the cooking of Foods That Bear a Manufacturer's Cooking Instructions or That Disclose That the Food Has Not Been Processed to Control Pathogens specifying that: (1) packaged food that bears a manufacturer's cooking instructions shall be cooked according to those instructions before use in foods that will not be cooked or offered to the consumer in unpackaged form for consumption (e.g., frozen vegetables used in refrigerated salads or served on salad bars) unless the manufacturer's instructions also specify that the food also can be consumed without cooking (e.g., dried soup mix with instructions to be cooked as a soup or used uncooked in preparing a dip); and (2) food that bears a disclosure that it has not been processed to control pathogens shall be cooked before use in ready-to-eat (RTE foods) or offered to the consumer for consumption.

Note: This revision is not intended to apply to raw animal foods

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.